

# OVOCLARYL

Fining agent particularly adapted for reducing and harmonising excess polyphenolic fractions in red wines.  
Powdered hen's egg-white.

*Substance from hen egg presenting a potential allergenicity. The use of this product may cause an «allergen» labeling.  
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In accordance with the regulation (EC) n° 606/2009.*

## SPECIFICATIONS

OVOCLARYL is a high quality product derived from fresh pasteurised albumin, presented in powder spray-form. This formulation presents all the technical advantages of fresh egg white, which is used for treating high quality red wines suitable for cellaring.

## OENOLOGICAL APPLICATIONS

For red wines with a tannin structure that lacks balance and refinement at the finish, OVOCLARYL refines the structure, while preserving the wine aromatic character and specificity.

For young red wines or those ready for bottling, OVOCLARYL eliminates tannins and facilitates polyphenolic stability.

OVOCLARYL contributes towards preparing wines for filtration.

## PHYSICAL CHARACTERISTICS

Aspect ..... Fine powder

Colour ..... Light yellow

## CHEMICAL ANALYSIS

pH .....  $6,7 \pm 0,2$

Humidity ..... < 10 %

Ashes (on a dry extract)..... < 6,5 %

Gum, Gelatin, Dextrin ..... Absence

Total nitrogen (on a dry extract)..... > 12 %

Heavy metals ..... < 10 ppm

Lead ..... < 5 ppm

Mercury..... < 1 ppm

Arsenic..... < 3 ppm



**LAFFORT**

*L'œnologie par nature*

## PROTOCOL FOR USE

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### OENOLOGICAL CONDITIONS

- Enzyme-treated red wines will be easier to clarify, particularly those from press fractions.

### DOSAGE

- Treatment dosages are previously specified by laboratory testing.  
6 to 10 g/hL (4 g of **OVOCLARYL** corresponds to 1 fresh egg white).

### IMPLEMENTATION

Dissolve **OVOCLARYL** in 10 times its weight in water (1 kg / 10 litres of water). Never dissolve the preparation directly in the wine; this will provoke immediate flocculation with the tannins in the wine.

Mix vigorously using a whisk, avoiding foam formation and lumps.

It is essential to mix the product rapidly with the wine to obtain good dispersion. The use of an **OENODOSEUR** is recommended to ensure perfect homogenization into the wine to be treated.

### STORAGE

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- Store in original packaging at room temperature in a dry and odourless room.
- Optimal date of use(unopened bags): 2 years after packing date.

### PACKAGING

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1 kg bag, 10 kg box.

